

INSTRUCTIONS FOR INSTALLATION, USE & MAINTENANCE **STOVE TOP Series 300**

**MODELS: (305010-305110) 301A, 302A & 303A
301M, 302M & 303M**



**ADJUSTED FOR:
(13+) G-30 / G-31 28-30 / 37 mbar**

ATTENTION: USE ONLY IN WELL VENTILATED PLACES

**READ CAREFULLY & SAVE THIS INSTRUCTIONS MANUAL, BEFORE INSTALLATION & USE OF THE
APPLIANCE**

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UNE-EN 203-1 : 2014, UNE-EN 203-2-1

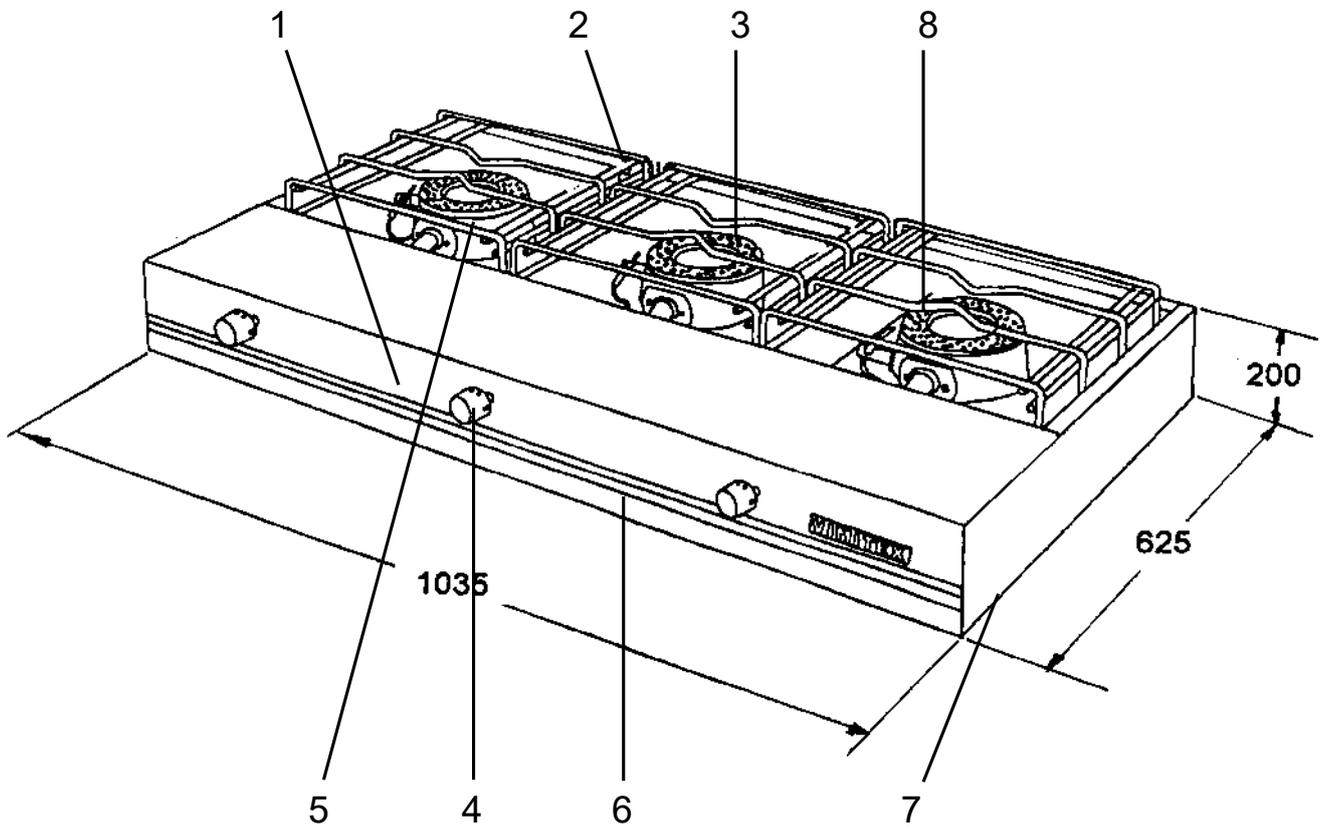


FIG A

Description

- | | |
|------------------------------|-------------------|
| 1.Body | 5.Injector Cover |
| 2.Grate | 6.Drawer |
| 3.Burner | 7.Adjustable Feet |
| 4.Thermomagnetic Valve Knobs | 8.Thermocouples |

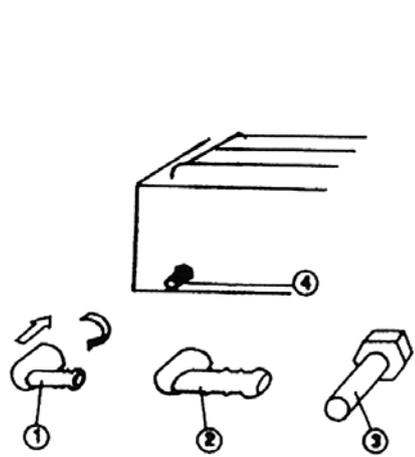


FIG B

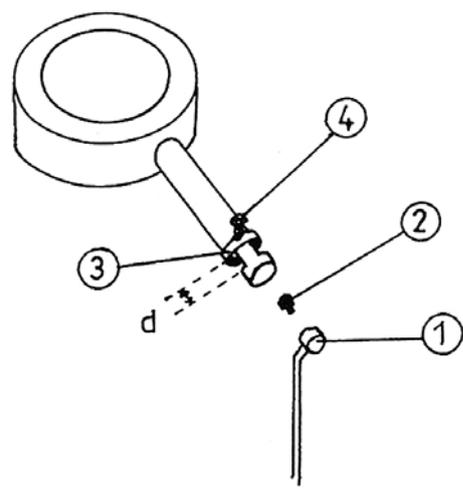


FIG C

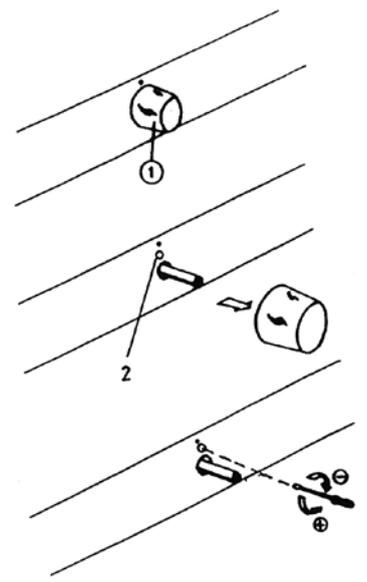


FIG D

TYPE : A1

INJECTORS

			MOD.300 A	MOD.300 M
Gas 2nd fam. H,E,E+/L	G-20/G-25	20/25 mbar:	2,00 mm	1,75 mm (diameter)
Gas 3rd fam. 3+	G-30/G-31	28-30/37mbar:	1,30 mm	1,715mm (diameter)
Gas 3rd fam. B/P	G-30/G-31	50 mbar:	1,20 mm	1,00 mm (diameter)

PRIMARY AIR REGULATOR (d)

Natural Gas:	d= 4 mm	d= 3 mm
GLP:	d= 14 mm	d= 7 mm
	350 mm	300 mm
	200 mm	180 mm

MAXIMUM PAN DIAMETER:

MINIMUM PAN DIAMETER:

(NO REDUCE PAN SUPPORT IS AUTORIZED)

Qmin: BURNER 300A=3,9 kW

Qmin: BURNER 300M= 2,2 kW

MOD. 301 A	DIMENSIONS (mm): L= 375 W= 625 H= 200			
NOMINAL HEAT INPUT:		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	1x 7,03 = 7,03 kW (Hi)	0,70 m³/h
Gas 2nd fam. L	G-25	25	1x 6,79 = 6,79 kW (Hi)	0,68 m³/h
Gas 3rd fam. 3+	G-30	28-30	1x 7,00= 7,00 kW (Hi)	552 g/h
Gas 3rd fam. 3+	G-31	37	1x 7,00= 7,00 kW (Hi)	545 g/h
Gas 3rd fam. B/P	G-30	50	1x 7,14 = 7,14 kW (Hi)	560 g/h
Gas 3rd fam. B/P	G-31	50	1x 6,26 = 6,26 kW (Hi)	490 g/h

MOD. 302 A	DIMENSIONS (mm): L= 705 W= 625 H= 200			
NOMINAL HEAT INPUT:		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	2 x 7,03 = 14,1 kW (Hi)	1,40 m³/h
Gas 2nd fam. L	G-25	25	2 x 6,79 = 13,6 kW (Hi)	1,36 m³/h
Gas 3rd fam. 3+	G-30	28-30	2 x 7,00= 14 kW (Hi)	1104 g/h
Gas 3rd fam. 3+	G-31	37	2 x 7,00= 14 kW (Hi)	1090 g/h
Gas 3rd fam. B/P	G-30	50	2 x 7,14 = 14,3 kW (Hi)	1120 g/h
Gas 3rd fam. B/P	G-31	50	2 x 6,26 = 12,5 kW (Hi)	980 g/h

MOD. 303 A	DIMENSIONS (mm): L= 1035 W= 625 H= 200			
NOMINAL HEAT INPUT:		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	3x 7,03 = 21,1 kW (Hi)	2,10 m³/h
Gas 2nd fam. L	G-25	25	3x 6,79 = 20,4 kW (Hi)	2,04 m³/h
Gas 3rd fam. 3+	G-30	28-30	3x 7,00 = 21 kW (Hi)	1656 g/h
Gas 3rd fam. 3+	G-31	37	3x 7,00 = 21 kW (Hi)	1635 g/h
Gas 3rd fam. B/P	G-30	50	3x 7,14 = 21,4 kW (Hi)	1680 g/h
Gas 3rd fam. B/P	G-31	50	3x 6,26 = 18,8 kW (Hi)	1470 g/h

MOD. 301 M	DIMENSIONS (mm) : L= 337 W= 560 H= 200			
NOMINAL HEAT INPUT :		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	1x 5,22 = 5,22 kW (Hi)	0,52 m³/h
Gas 2nd fam. L	G-25	25	1x 5,04 = 5,04 kW (Hi)	0,50 m³/h
Gas 3rd fam. 3+	G-30	28-30	1x 5,14 = 5,14 kW (Hi)	400 g/h
Gas 3rd fam. 3+	G-31	37	1x 5,14 = 5,14 kW (Hi)	400 g/h
Gas 3rd fam. B/P	G-30	50	1x 5,28 = 5,28 kW (Hi)	420 g/h
Gas 3rd fam. B/P	G-31	50	1x 4,54 = 4,54 kW (Hi)	350 g/h

MOD. 302 M	DIMENSIONS (mm) : L= 635 W= 560 H= 200			
NOMINAL HEAT INPUT :		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	2 x 5,22 = 10,4 kW (Hi)	1,04 m³/h
Gas 2nd fam. L	G-25	25	2 x 5,04 = 10,1 kW (Hi)	1,00 m³/h
Gas 3rd fam. 3+	G-30	28-30	2 x 5,14 = 10,3 kW (Hi)	800 g/h
Gas 3rd fam. 3+	G-31	37	2 x 5,14 = 10,3 kW (Hi)	800 g/h
Gas 3rd fam. B/P	G-30	50	2 x 5,28 = 10,6 kW (Hi)	840 g/h
Gas 3rd fam. B/P	G-31	50	2 x 4,54 = 9,1 kW (Hi)	700 g/h

MOD. 303 M	DIMENSIONS (mm) : L= 930 W= 560 H= 200			
NOMINAL HEAT INPUT :		P(mbar)	-Σ Qn- (Hi)	V-M
Gas 2nd fam. H,E,E+	G-20	20	3x 5,22 = 15,7 kW (Hi)	1,56 m³/h
Gas 2nd fam. L	G-25	25	3x 5,04 = 15,1 kW (Hi)	1,50 m³/h
Gas 3rd fam. 3+	G-30	28-30	3x 5,14 = 15,4 kW (Hi)	1200 g/h
Gas 3rd fam. 3+	G-31	37	3x 5,14 = 15,4 kW (Hi)	1200 g/h
Gas 3rd fam. B/P	G-30	50	3x 5,28 = 15,8 kW (Hi)	1260 g/h
Gas 3rd fam. B/P	G-31	50	3x 4,54 = 13,6 kW (Hi)	1050 g/h

Stove Tops Series 300 Pilot

TECHNICAL SPECIFICATIONS

CATEGORIES : I2H, I2E, I2E+, I3B/P, I3+, I2, II2H3+, II2H3B/P, II2E+3+, II2E+3B/P, II2E3B/P, II2L3P, II2L3B/P

COUNTRY	CATEGORY	GAS	PRESSURE
AT Austria	I2H	G-20	20 mbar
"	I3B/P	G-30/G-31	50 mbar
BE Belgium	I2E+	G-20	20/25 mbar
"	I3+	G-30/G-31	28-30/37 mbar
DK Denmark	I2H	G-20	20 mbar
"	I3B/P	G-30/G-31	30 mbar
FI Finland	I2H	G-20	20 mbar
"	I3B/P	G-30/G-31	30 mbar
FR France	I2E+	G-20	20/25 mbar
"	I3+	G-30/G-31	28-30/37 mbar
"	I3B/P	G-30/G-31	50 mbar
DE Germany	I2E	G-20	20 mbar
"	I3B/P	G-30/G-31	50 mbar
GR Greece	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar
IE Ireland	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar
IT Italy	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar
NL Netherlands	I2L	G-25	25 mbar
"	I3B/P	G-30/G-31	30 mbar
PT Portugal	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar
ES Spain	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar
SE Sweden	I2H	G-20	20 mbar
"	I3B/P	G-30/G-31	30 mbar
GB United Kingdom	I2H	G-20	20 mbar
"	I3+	G-30/G-31	28-30/37 mbar

A. INSTALLATION

1a. Warning

THIS APPLIANCE MUST BE INSTALLED BY A SPECIALIST TECHNICIAN ACCORDING TO THE LAWS AND REGULATIONS IN FORCE IN THE COUNTRY OF DESTINATION, IN WHICH THE APPLIANCE WILL BE USED.

1b. Warning

THIS APPLIANCE MUST BE INSTALLED ONLY IN WELL AND SUFFICIENT VENTILATED SPACES TO PREVENT THE OCCURRENCE OF UNACCEPTABLE CONCENTRATIONS OF SUBSTANCES HARMFUL TO HEALTH

THERE A SERIOUS HEALTH RISK IF THIS APPLIANCE IS USED IN PLACES WITH INADEQUATE VENTILATION.

2. Safety Rules for Installation

This appliance cannot be connected to a duct for removing the products of combustion.

It must be installed and connected according to the regulations in force.

Particular care must be taken with the ventilation systems you use.

The installation, connection and maintenance must be undertaken only by a specialist technician, taking into account all the present instructions, as well as all the remaining provisions concerning the site of installation:

- An adequate flow of air in and out of the area is needed
- A site of at least 64m³ is required
- A window, opening to at least 0.40m² is required

Installation and use of this appliance in basement areas is prohibited.

The installation, use and maintenance of this appliance by children is strictly prohibited. Keep children and curious onlookers away when the appliance is in operation.

The appliance must be installed on a horizontal surface, with a constant heat resistance of at least 90°C. All flammable surfaces are prohibited.

A space of 0.20 m must be left around the appliance for ventilation.

Do not hang anything over the appliance at a distance of less than 1.5 meters because the temperature above the burners, is very high.

The height of the surface on which the appliance is to be sited must be between 0.70 m and 0.90 m from the floor.

3. Connection

The appliance may be connected in three ways, depending on the type of gas to be used. The connection port (4) Figure B, between the appliance and the gas supply is situated at the back side of the appliance.

ATTENTION: This appliance must be connected for gas supply only with approved flexible hoses or tubes. Their length should not exceed 1.5 m and it is forbidden to twist them.

3.1 Use of the Appliance with Butane and Propane

Butane: Use an approved low pressure regulator 28 - 30 mbar

Propane: Use an approved low pressure regulator 37 mbar

In case the appliance is to be used with natural gas, or with Propane and Butane at a pressure of 50 mbar, the following adjustments must be made after installation only by a specialist technician, as explained on paragraphs 4.1, 4.2 and 4.3:

- change of injectors
- adjustment of the flow of air into the burner
- adjustment of the thermomagnetic gas valve of each burner to the position 'minimum' (⬇️, small flame)

In this case, you may use the connection nozzle (1), Figure B, which accompanies the appliance, to connect it with a flexible pipe. Screw the nozzle on the back side of the appliance, on the gas connection port (4), with a diameter of 16 mm (3/8).

This pipe must be recognized for this use. **You must check the date of replacement of the pipe.**

You must install it in such a way that it is visible along its whole length (from the appliance to the supply tap or to the bottle).

The connections must be checked for leaks in order to avoid gas escaping, with the help of soapy water.

To do so: open the bottle or the supply-tap, to allow the gas to circulate, and ensure that the connection is correct by checking for air bubbles in the soapy water spread over the connections.

DANGER: THE USE OF A FLAME TO CHECK FOR LEAKS AT CONNECTION POINTS IS STRICTLY FORBIDDEN

3.2 Use of the Appliance with Natural Gas

Connection may be made with the help of the nozzle (2), Figure B, when a flexible pipe is to be used, following the instructions on the previous paragraph with regard to connection instructions and checking for leaks.

If you wish to make a permanent, fixed connection with a hard pipe screwed into position, it will be necessary to use the nozzle (3), Figure B.

This is the recommended type of connection.

DANGER: THE USE OF A FLAME TO CHECK FOR LEAKS AT CONNECTION POINTS IS STRICTLY FORBIDDEN

3.3 Use of the Appliance with Propane & Butane 50 mbar

Butane: Use an approved low pressure regulator 50 mbar

Propane: Use an approved low pressure regulator 50 mbar

Connection may be made with the help of the nozzle (1), Figure B, when a flexible pipe is to be used, following the instructions on paragraph 3.1 with regard to connection instructions and checking for leaks.

If you wish to make a permanent, fixed connection with a hard pipe screwed into position, it will be necessary to use the nozzle (3), Figure B.

This is the recommended type of connection.

DANGER: THE USE OF A FLAME TO CHECK FOR LEAKS AT CONNECTION POINTS IS STRICTLY FORBIDDEN

4. Adaptation for Gas Change

All appliances, on delivery, are factory adjusted for use with Propane 37 mbar (G31) or Butane 28-30 mbar (G30). However, it is necessary to determine whether the low pressure regulator you are using is approved for 37 mbar Propane or 28-30 mbar for Butane, respectively.

After the change of the injector and the air regulation, in order to obtain the gas changes it's necessary to put a mark on the data plate which is placed on the body of the appliance to indicate the new gas regulation.

4.1 Change of Injectors

The following procedure is followed having the gas supply closed.

To change the injectors, you must first remove the grates (2) and unscrew the injector cover (5) of the appliance Fig. A. You must remove the burners by unscrewing the two screws under the burner that keep them into position. The injectors may then be changed. At the edge of each thermomagnetic gas valve (1) Figure C, are the injectors (2). With a number 7 spanner, or a special screwdriver number 7, unscrew the injectors and replace them with the injectors you will find in the appliance packaging, either those marked 'Natural Gas' or those marked '13 B/P: 50 mbar', depending on the gas you are using.

4.2 Adjustment of the Flow of Air into the Burner

The following procedure is followed, having the gas supply closed.

The flow of air into the burner must be adjusted using the ring (3), Figure C, sited on the burner and supported with a screw (4). Loosen the screw (4), place the ring in a position such that the distance $d = \dots$ mm, for Natural Gas and $d = \dots$ mm for the '13 B/P: 50 mbar'. Tighten the screw (4) again so that the ring (3) is properly secured on the burner. Put the burners back into position, taking care to position them correctly and replace the screws that have been removed. Replace the injector cover and the grates of the appliance.

WARNING: It is strictly forbidden to modify the entrance of the combustion air differently from the indicated in this Instruction Manual as well as the combustion products evacuation.

4.3 Adjustment of the Thermomagnetic Gas Valve of each Burner to the 'Minimum' position (⬇️, small flame)

The following procedure is followed after the procedures referred to on paragraphs 4.1 and 4.2 are completed. **All thermomagnetic gas valves of the appliance must be adjusted.** After the appliance has been installed and connected according to the above instructions, light the burner according to the instructions on paragraph

B.2 Ignition.

Turn the thermomagnetic valve knobs (1), Figure D, to the 'Minimum' position (⬇️, small flame) and then pull them out. The adjustment screw is sited in the hole (2), right above the thermomagnetic gas valve. Using a very small screwdriver, 2 mm wide, adjust the intensity of each burner. Do not forget to keep all the gas valves at the minimum (⬇️, small flame) position. **Turning the screwdriver to the left, the flame gets larger, and to the right, the flame gets smaller, as shown in Figure D.** The appliance is properly adjusted when you see a small, steady, blue-colored flame on the burner. Replace the valve knobs (1) and then turn the appliance off, by turning the knobs back to the position (●).

EQUIPOTENTIAL TERMINAL: This terminal at the back of the appliance, is only for connecting two or more appliances together.

B. USE

1. Safety Rules for Use

THIS APPLIANCE IS DESTINED FOR PROFESSIONAL USE ONLY AND MUST BE USED BY SKILLED PERSONNEL

WARNING: IT IS STRICTLY FORBIDDEN TO PLACE ANY COMBUSTIBLE MATERIAL IN FRONT OF THE APPLIANCE IN A DISTANCE LOWER THAN 2,00 meters.

WARNING: KEEP EMPTY THE FAT COLLECTOR OR ANY RECEPTACLE PAN YOU MIGHT USE FOR THE COLLECTION OF THE FATS ON THE LOWER PART OF THE APPLIANCE IN ORDER TO AVOID RISK OF FIRE, DUE TO OVERHEATING.

Installation, use and maintenance of this appliance by children is strictly prohibited.

Keep children and curious onlookers away when the appliance is in operation.

Use of the appliance for any purpose other than boiling food by casseroles, pans, frying pans is prohibited.

Placing food directly on the appliance is strictly forbidden.

Clean the parts of the appliance where fat may accumulate frequently, in order to avoid its combustion due to overheating.

Pouring liquids (e.g. fat, water, sauces etc) on the appliance is strictly forbidden.

Frequently empty the fat-collector drawer.

2. Ignition

Having connected the appliance according to the above directions, open the gas supply to the appliance.

Each of the burners (3) Figure A , has its own thermomagnetic valve knob (4), which adjusts its intensity.

The appliance is delivered with the thermomagnetic valve knobs of the burners closed, that is to the (●) position.

When you wish to start the appliance, with one hand press down and turn the thermomagnetic valve knob (4), to the left, to the position (★).

With the other hand approach a lit conventional lighter to the burner, until the burner is ignited.

Continue holding the thermomagnetic valve knob (4) pressed down for about 5" seconds. In case the burner fails to light, repeat the above procedure.

You can now ignite the other burners, by repeating the above procedure.

Adjust the level of each burner to your preference, slowly turning the valve knobs (4) towards the 'minimum' position with the symbol (⬇️, small flame).

The high or low temperature of the burners is achieved by turning the thermomagnetic valve knobs either to the left or to the right.

3. Turning Off

To turn the appliance off, first turn all the thermomagnetic valve knobs (4) to the position (●), so that the burners go out, too. The appliance is then turned off.

4. Ventilation

During cooking, smoke and steam is given off. Therefore, the site where the appliance is used must be sufficiently ventilated by opening a window or with the help of a special ventilation mechanism (extractor fan).

C. MAINTENANCE

1. Cleaning & Maintenance

REGULAR CLEANING HELPS TO THE PROPER AND BETTER OPERATION OF THE APPLIANCE
CLEAN THE PARTS OF THE APPLIANCE WHERE FAT MAY ACCUMULATE, FREQUENTLY,
IN ORDER TO AVOID FAT COMBUSTION, DUE TO OVERHEATING

During cleaning the appliance as well as the gas supply, should always be turned off.

You can easily remove the grates and the fat-collector drawer for cleaning.

You can wash them with brand-name cleaning materials, approved of use on surfaces that comes in touch with food and go over them with a wire brush or similar means.

Also clean the outer surfaces of the appliance where fat has accumulated.

Always rinse well, with water and dry before use.

Replace correctly all the above accessories that were removed for cleaning.

The appliance is ready to be used again.

INSPECTION: The function of the machine and the good condition of all the parts of the machine must be inspected every month. Specially, the blue color of the flame of the burners must be inspected every day. The stability of the casseroles and the pans on the grades must be inspected every month. In case of deformation the grates must be replaced. The smooth rotation of the knobs of the valves must be inspected daily and to be replaced in case of malfunction or gas leak.

INSPECTION & GREASING: The thermomagnetic gas valve must be inspected for inside greasing, once per year but only by specialized technicians. **BE IN CONTACT WITH VIMITEX FOR DETAILED INSTRUCTION.**

D. LIST OF SPARE PARTS

1. Thermomagnetic gas valve: Has to be changed when you notice a malfunction on the rotation of the axe (stiff, bent, ect.) or when you notice leak of gas near the axe, or the body of the valve.
2. Thermocouple: Has to be changed when you notice that it is not possible for the burner to stay lit after you light it up.
3. Magnet Unit: It is placed inside the thermomagnetic gas valve. It has to be changed when you notice that it is not possible for the burner to stay lit after you light it up, but only if you are sure that the thermocouple is working properly and is well screwed.
4. The grades: They have to be changed when they are deformed or broken, so the cooking utensils (casseroles or pans) are stable.

Attention: The above cases 1, 2 and 3 should be made only by specialized technicians.

ATTENTION: It's strictly forbidden to touch, to regulate or repair the internal part of the thermomagnetic gas valve, the gas tubes and the burners that they are located inside the metallic body (1), under the grades (2) of the machine. Fig A.

INSPECTION: The gas supply tubing or hose used for the connection of the appliance, shall comply with the national requirements in force and it shall be periodically inspected every month, for gas leaks and their good condition and be replaced if necessary.

INSPECTION & GREASING: The thermomagnetic gas valve must be inspected for inside greasing, once per year.